



FANTI

SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

The abbey of Sant'Antimo, just in front of the winery, is the landmark and the symbol of Castelnuovo dell'Abate, Fanti family's hometown from many generations. The family is particularly attached to their land and this wine represents the bond between them and the DOC Sant'Antimo, named precisely after the abbey.

2017 SANT'ANTIMO ROSSO DOC «SASSOMAGNO»

Grape variety: Sangiovese, Merlot, Syrah and Cabernet Sauvignon

Vineyards: 21 hectares

Age of the vines: 7-15 years

Soils: averagely clayish and rich in schist

Altitude: 150-420 m a.s.l

Yield: 70 quintal/hectare

Harvest: manual, from the second half of September to the beginning of October

Vinification: After the manual selection of the grapes on the sorting tables, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 28 °C)

Barrel ageing: 8 months in oak barrels, 50% in barriques of 3hl and 50% in big oak barrels of 50 hl

Bottle ageing: 4 months

Alcohol content: 14 %

Acidity: 5.2 g/l

Sugar content: 0 g/l

Tasting Notes:

Color: intense purple red

Nose: intense and complex. Aromas of red fruits and sweet spices (vanilla and pink pepper)

Palate: very good balance between smoothness and acidity. Fruity notes are well integrated by a pleasant sapidity. Rounded, persistent, with a fresh and lingering finish

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

Characterized by mild temperatures and low rainfalls during spring time, the 2017 vintage then continued with high temperatures, above the seasonal average, already from May and June. Summer months were very hot, and this led to an early ripening of the grapes. The beginning of September, with little rains, helped to reduce the strong water stress the plant suffered during hot summer months, and marked a rebalancing of the ripening time.

Number of stars: four.



TENUTA FANTI
Castelnuovo dell'Abate – Montalcino
www.tenutafanti.it